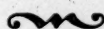


# CEREAL CHEMISTRY

Index 1924-1933, Inclusive

Volumes I-X



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## FOREWORD

In May, of this year, the Executive Committee of the Association authorized the compilation and printing of a general index to volumes I to X inclusive, of CEREAL CHEMISTRY. The present editorial staff was requested to arrange for the publication of such an index. This has been done.

The task of compiling the decennial index has not been an easy one. The multiplicity of subjects which have been presented and discussed in the first ten volumes of CEREAL CHEMISTRY, is truly amazing; so much so, that the preliminary estimates made with respect to the number of pages which would be necessary to print the compiled index have been far exceeded. As a result, even though every effort has been made to include under some heading or other the main subject matter contained in the ten volumes, certain subjects, when they are discussed by the various authors in only a general way, have not been catalogued. However, it is believed that no great sacrifice in the general utility of the index has been made by following such a procedure.

One, well versed in the subject of CEREAL CHEMISTRY, while paging through the index, remarked, "Those unacquainted with the general subject of cereal chemistry can easily and quickly acquire a reading knowledge of the subject by a judicious selection of the subject matter cited. To the research worker, mere reading of the subject index is provocative of innumerable investigational thoughts."

D. A. COLEMAN

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